



STARTERS

- ☛ Soup of the Day, Homemade Bread & Butter
Haddock & Prawn Croquettes, Mixed Baby Leaves, Ginger & Lime Jam
- ☛ Warm Goats Cheese & Spinach Tart, Golden Beetroot Purée, Toasted Pinenuts
Smoked Peppered Mackerel, Cucumber & Dill Potato Salad, Watercress, Chilli & Lemon Dressing
Honey Glazed Chicken Wings, Crispy Leeks, Blue Cheese Dip
- ☛ Minted Courgette & Ricotta Spring Rolls, Mixed Leaves & Spiced Tomato Jam
Sticky Treacle BBQ Pork Ribs, Shaved Onion Rings
Homemade Scotch Egg with Black Pudding, 'Hubslaw', Watercress
Mussels, Smoked Bacon, Cornish Cider, Crusty Bread
- ☛ Avocado, Quinoa, Pomegranate, Chia Seeds, Spinach & Yellow Tomato Salad, Watermelon Dressing

SHARERS

- "The Hub Taster" - Scotch Egg with Black Pudding, Honey Glazed Chicken Wings, Crispy Leeks, Blue Cheese Dip, Sticky Treacle BBQ Pork Ribs, Shaved Onion Rings, 'Hub-slaw'
- "Seafood Platter" - Mussels, Smoked Bacon, Cider Sauce, Haddock & Prawn Croquettes, Mixed Baby Leaves, Ginger & Lime Jam, Smoked Peppered Mackerel, Cucumber & Dill Potato Salad, Chilli & Lemon Dressing
- ☛ "Mediterranean Board" - Selection of Mezze, Artisan Bread, Goats Cheese Bon Bons, Sunblushed Tomatoes, Garlic Wild Mushrooms, Toasted Sourdough, Watercress & Herb Oil

"The Hub G&T" £5.75

Choose from... Original Liverpool Gin
Liverpool Valencian Orange Gin

All served with Orange Zest, Junipers Berries,
Fresh Mint and Fever-Tree Tonic

Information regarding food allergens is available upon request; please ask your server

The Hub Alehouse & Kitchen
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THE HUB

ALEHOUSE & KITCHEN

VALENTINES

3 courses plus a glass of Prosecco PER PERSON

£26.50

MAIN COURSES

- Cask Ale Battered Haddock, Proper Chips, Mushy Peas, Tartare Sauce
- 8oz British Beef Burger, Crisp Bacon, Mature Cheddar, Tomato, Gherkin, Baby Gem, Red Onion, Proper Chips, 'Hubslaw'
- Roasted Pork Belly, Honey Braised Apples & Onions, Grain Mustard Mash, Red Wine Gravy
- Welsh Lamb Rump, Bubble & Squeak, Rainbow Carrots, Red Currant Jus

Seabass Fillets, Parmentier Potatoes, Leeks & Baby Carrots, Confit Garlic, Samphire, Mushroom Velouté

- ☛ Wild Mushroom Risotto, Jerusalem Artichoke, Shaved Parmesan & Truffle Oil

Aged British Beef Steak, Proper Chips or Horseradish Mash, Field Mushroom, Roasted Vine Tomatoes

...8oz Sirloin
...7oz Fillet **+£5.00**

(choice of garlic butter, peppercorn or béarnaise sauce)

Luxury Fish Pie; King Prawns, Salmon, Haddock & Mussels, Smoked Cheddar and Tarragon Mash, Seasonal Greens

Chargrilled Chicken "Swinging" Kebab, Honey & Soy, Cous Cous, Flatbread, Salad

- ☛ Superfood Salad; Baby Spinach, Edamame Beans, Vine Tomatoes, Broccoli, Avocado, Toasted Pumpkin Seeds, Lemon and Olive Oil Dressing with a choice of Tofu, Feta or Teriyaki Salmon

☛ Linguine Pasta, Roasted Red Pepper, Yellow Cherry Tomatoes, Spinach, Chilli & Garlic Tomato Sauce

...add Chicken or
...Chorizo or
...King Prawns

'Mother's Day'

26th March
...Book Now!

STONE BAKED PIZZAS

- ☛ Bocconcini Mozzarella, Sunblushed Tomatoes, Fresh Oregano & Basil

Chorizo, Salami, Home Dried Tomatoes, Spring Onions & Rocket

- ☛ Goats Cheese, Moroccan Spiced Aubergine, Courgette, Red Peppers, Rocket

Grilled Chicken, Mushrooms, Chargrilled Corn, Chilli, Rosemary

...add extra toppings **+95p**

SIDE ORDERS

- Proper Chips **£2.95**
- Seasonal Vegetables **£3.25**
- Garlic & Thyme Roasted Rainbow Carrots **£3.25**
- Seasonal Mixed Salad **£2.95**
- Bread and Butter **£2.25**
- Garlic Pizza Bread **£3.50**
...with Cheese **£3.95**
- Beer Battered Onion Rings **£2.50**
- Marinated Olives **£2.95**

SUNDAY ROAST

...served with all the trimmings!

Served 12-7pm

Slow Roasted Packington Free Range Pork Belly **£10.95**

Roast Leg of 'National Parks' Lamb **£11.95**

Prime Sirloin of British Beef **£12.95**

add any starter... **£3.00** or a dessert... **£4.00**

PUDDINGS

- ☛ Vanilla Cheesecake, Rhubarb & Orange Compôte, Toasted Almond Crumble
"Hub Eton Mess"; Winter Berries, Meringue, Cream
- ☛ Sticky Toffee Pudding, Salted Caramel Ice Cream, Candied Pecans, Toffee Sauce
- ☛ Chocolate & Cherry Brownie, Chocolate Sauce, Amaretto Ice Cream
- ☛ Sticky Fig Pannacota, Chopped Cranberries, Toasted Pistachios, Mint
- ☛ Carrot & Walnut Cake, Mandarin Sorbet, Ginger Crumb
- ☛ A Trio of Desserts to Share - Chocolate & Cherry Brownie, Carrot & Walnut Cake, "Hub Eton Mess"

Cheshire Farm Ice Cream and Sorbets Available

CHEESEBOARD

(Choose 3 from 5 cheeses + Crackers, Piccalilli, Tomato Chutney, Pickled Onion)

"Channel Island Brie" - Creamy, mild, golden Brie made with the full cream milk of Guernsey cows

"Cashel Blue" - Tipperary, firm, creamy, tangy blue

"Black Bomber" - Snowdonia, creamy, smooth, extra mature cheddar

"Snowdonia Red Devil" - Denbigh, Red Leicester style, hint of chilli

"Oakwood Smoked Cheddar" - Ford Farm, Dorchester; matured for a year then slowly smoked over oak chippings



The Hub Afternoon Tea

Monday - Friday 2pm-5pm
£10 per person